

ThermoPro TP-02S

ThermoPro TP02S Digital Food Thermometer Instruction Manual

1. INTRODUCTION

The ThermoPro TP02S is a digital food thermometer designed for quick and accurate temperature readings of various foods. It features a long stainless steel probe, a clear digital display, and simple operation, making it suitable for cooking, baking, grilling, and candy making. This manual provides instructions for proper use and care of your TP02S thermometer.

2. PRODUCT OVERVIEW

The ThermoPro TP02S thermometer consists of the main unit with a digital display and a stainless steel probe, along with a protective probe cover.



Figure 2.1: ThermoPro TP02S Digital Food Thermometer and its protective probe cover.

CERTIFIED BY NSF, CE AND RoHS

More safety for your cooking and health



Figure 2.2: Labeled diagram of the ThermoPro TP02S components, including the clear LCD display, 5.3-inch super long stainless steel probe, instant sensitive probe tip, ON/OFF button, °C/°F button, pocket clip, and battery compartment.

Components:

- **Thermometer Unit:** Main body with digital display and control buttons.
- **Stainless Steel Probe:** 5.3-inch long probe for temperature measurement.
- **Protective Probe Cover:** For safe storage and protection of the probe tip.
- **LR44 Battery:** One LR44 battery is included and pre-installed.

3. SETUP

3.1. Battery Installation

The ThermoPro TP02S comes with one LR44 battery pre-installed. If replacement is needed, follow these steps:

1. Locate the battery compartment on the back of the thermometer unit.
2. Use a small screwdriver or coin to open the battery cover.
3. Insert one new LR44 battery, ensuring the correct polarity (+/-).
4. Close the battery cover securely.

EASY TO USE



1. Clean the probe with a damp cloth



2. Turn on and choose °F/°C



3. Stick probe into food for 4-7 seconds



4. Read the temperature and refer guide

Figure 3.1: Illustration of the battery compartment and LR44 battery for the ThermoPro TP02S.

3.2. Initial Cleaning

Before first use, and after each subsequent use, clean the stainless steel probe with a damp cloth or sponge. Do not immerse the entire unit in water.

4. OPERATION

The ThermoPro TP02S is designed for straightforward temperature measurement.

MULTIPLE MOUNTING OPTIONS



Figure 4.1: Visual guide for operating the ThermoPro TP02S, including cleaning, power on, unit selection, probe insertion, and reading temperature.

4.1. Taking a Temperature Reading

1. Press the **ON/OFF** button to turn on the thermometer.
2. To switch between Celsius (°C) and Fahrenheit (°F), press the **°C/°F** button located on the back of the unit.
3. Insert the stainless steel probe into the thickest part of the food, avoiding bone or gristle.
4. Wait for 4-7 seconds for the temperature reading to stabilize on the digital display.
5. Once the desired temperature is reached, remove the probe from the food.
6. Press the **ON/OFF** button to turn off the thermometer, or it will automatically power off after 10 minutes of inactivity to conserve battery life.



Figure 4.2: The ThermoPro TP02S provides fast (4-7 seconds) and accurate ($\pm 0.9^{\circ}\text{F}$ / $\pm 0.5^{\circ}\text{C}$) temperature readings.

4.2. Temperature Range and Applications

The thermometer has a wide temperature range of -58°F to 572°F (-50°C to 300°C), making it suitable for various culinary tasks.



Figure 4.3: Examples of the ThermoPro TP02S's versatility in measuring temperatures for steak, candy making, home baking, and coffee brewing.

5. MAINTENANCE

5.1. Cleaning and Care

- Always clean the stainless steel probe after each use with a damp cloth or sponge.
- The unit is **not waterproof**. Do not immerse the thermometer unit or the probe's plug-in hole in any liquid. This can lead to damage and inaccurate readings.
- Avoid exposing the unit to extreme heat or direct flame for extended periods.

5.2. Storage

Store the thermometer in a dry place when not in use.

- Always use the protective probe cover to prevent physical damage to the probe tip.
- The thermometer features a hanging hole for convenient storage on kitchen hooks.
- The probe cover includes a pocket clip for easy portability.

BATTERY LIFETIME

Lifetime up to 2 years

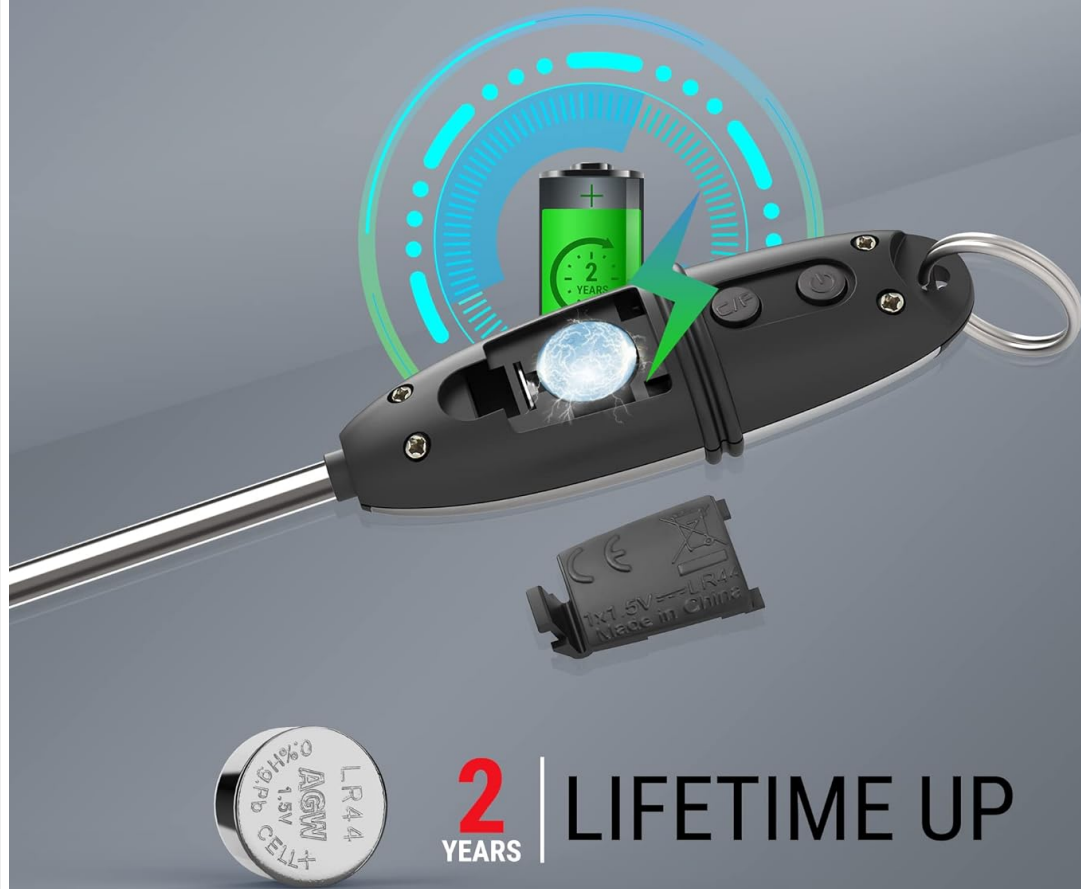


Figure 5.1: The protective probe cover can be used to extend the handle or for safe storage.

TEMPERATURE RANGE OF -58~572°F (-50~300°C)



Figure 5.2: Multiple mounting and storage options for the ThermoPro TP02S, including hanging, pocket clip, and drawer storage.

6. TROUBLESHOOTING

6.1. Displaying Error Codes

- If the LCD screen displays **HHH**, the measured temperature is above the thermometer's measurable range.
- If the LCD screen displays **LLL**, the measured temperature is below the thermometer's measurable range.

6.2. Inaccurate Readings

- Ensure the probe is inserted into the thickest part of the food and not touching bone, gristle, or the bottom of the cooking vessel.
- Verify the battery has sufficient power. Replace if necessary.

6.3. Unit Not Turning On

- Check if the battery is correctly installed with the proper polarity.

- Replace the battery with a new LR44 battery.

7. SPECIFICATIONS


Feature	Specification
Model Number	TP-02S
Temperature Range	-58°F to 572°F (-50°C to 300°C)
Accuracy	±0.9°F (±0.5°C)
Readout Speed	4-7 seconds
Probe Length	5.3 inches
Power Source	1 x LR44 battery (included)
Auto-Off	10 minutes of inactivity
Material	Stainless Steel (probe)
Product Dimensions	8.6 x 1.2 x 1.2 inches
Weight	0.8 ounces
Certifications	CE, FCC, NSF


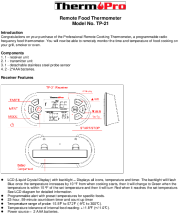

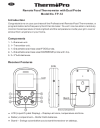

8. WARRANTY AND SUPPORT

ThermoPro provides a warranty for its products. For specific warranty details, registration, or technical support, please refer to the official ThermoPro website or contact their customer service directly. Keep your purchase receipt as proof of purchase.

Contact Information: Please visit the [ThermoPro Store on Amazon](#) or the official ThermoPro website for the most up-to-date support information.

Related Documents - TP-02S

	<p>ThermoPro TP806BW Wireless Remote Food Thermometer User Manual</p> <p>User manual for the ThermoPro TP806BW wireless remote food thermometer, detailing its features, setup, operation for grilling and smoking, troubleshooting, and warranty information.</p>
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 <p>TempSpike by ThermoPro</p> <p>Schwarz drahtloser Bluetooth- Fleischthermometer</p> <p>DE _____ 01 FR _____ 13 IT _____ 25</p> <p>960-92222555 DE FR IT</p>	<p>TempSpike Wireless Bluetooth Meat Thermometer User Manual</p> <p>Comprehensive user manual for the TempSpike Wireless Bluetooth Meat Thermometer, covering setup, features, usage, safety precautions, and warranty information. Includes instructions in German, French, and Italian.</p>
 <p>ThermoPro Remote Food Thermometer Model No. TP-21</p> <p>Introduction Congratulations on purchasing a ThermoPro TP-21 Remote Food Thermometer. This manual provides instructions on how to use the thermometer and its features. Please read this manual carefully before using the thermometer.</p> <p>Specifications 1. Temperature range: -10°C to 250°C (-20°F to 500°F) 2. Accuracy: ±0.5°C (±1°F) 3. Power source: 2 x AA batteries (not included) 4. Dimensions: 150mm x 50mm x 20mm (5.9" x 2" x 0.8")</p> <p>Relative Features 1. Large LCD display: Shows temperature, timer, and alarm status. 2. Backlit display: Illuminates the display in low light conditions. 3. Alarm function: Alerts you when the food reaches the set temperature. 4. Timer function: Allows you to set a cooking timer. 5. Memory function: Stores the last temperature reading. 6. Auto shut-off: Turns off the display after a period of inactivity.</p> <p>Important Notes 1. Do not use the thermometer to measure temperatures above 250°C (500°F). 2. Do not use the thermometer to measure temperatures below -10°C (-20°F). 3. Do not use the thermometer to measure temperatures of liquids. 4. Do not use the thermometer to measure temperatures of foods that are not evenly cooked. 5. Do not use the thermometer to measure temperatures of foods that are not at room temperature.</p>	<p>ThermoPro TP-21 Remote Food Thermometer User Manual and Guide</p> <p>Comprehensive user manual for the ThermoPro TP-21 Remote Food Thermometer. Learn how to use its receiver and transmitter features, set temperature alerts, use the timer, and troubleshoot common issues for perfect cooking results.</p>
 <p>ThermoPro Digital Candy & Frying Thermometer Model No. TP510</p> <p>Introduction Congratulations on purchasing a ThermoPro TP510 Digital Candy & Frying Thermometer. This manual provides instructions on how to use the thermometer and its features. Please read this manual carefully before using the thermometer.</p> <p>Specifications 1. Temperature range: -10°C to 300°C (-20°F to 600°F) 2. Accuracy: ±0.5°C (±1°F) 3. Power source: 2 x AA batteries (not included) 4. Dimensions: 150mm x 50mm x 20mm (5.9" x 2" x 0.8")</p> <p>Relative Features 1. Large LCD display: Shows temperature, timer, and alarm status. 2. Backlit display: Illuminates the display in low light conditions. 3. Alarm function: Alerts you when the food reaches the set temperature. 4. Timer function: Allows you to set a cooking timer. 5. Memory function: Stores the last temperature reading. 6. Auto shut-off: Turns off the display after a period of inactivity.</p> <p>Important Notes 1. Do not use the thermometer to measure temperatures above 300°C (600°F). 2. Do not use the thermometer to measure temperatures below -10°C (-20°F). 3. Do not use the thermometer to measure temperatures of liquids. 4. Do not use the thermometer to measure temperatures of foods that are not evenly cooked. 5. Do not use the thermometer to measure temperatures of foods that are not at room temperature.</p>	<p>ThermoPro TP510 Digital Candy & Frying Thermometer - Instruction Manual</p> <p>User manual for the ThermoPro TP510 digital candy and frying thermometer. Learn about its features, specifications, how to measure temperature, care instructions, warranty, and compliance information.</p>
 <p>ThermoPro Remote Food Thermometer Model No. TP-12</p> <p>Introduction Congratulations on purchasing a ThermoPro TP-12 Remote Food Thermometer. This manual provides instructions on how to use the thermometer and its features. Please read this manual carefully before using the thermometer.</p> <p>Specifications 1. Temperature range: -10°C to 250°C (-20°F to 500°F) 2. Accuracy: ±0.5°C (±1°F) 3. Power source: 2 x AA batteries (not included) 4. Dimensions: 150mm x 50mm x 20mm (5.9" x 2" x 0.8")</p> <p>Relative Features 1. Large LCD display: Shows temperature, timer, and alarm status. 2. Backlit display: Illuminates the display in low light conditions. 3. Alarm function: Alerts you when the food reaches the set temperature. 4. Timer function: Allows you to set a cooking timer. 5. Memory function: Stores the last temperature reading. 6. Auto shut-off: Turns off the display after a period of inactivity.</p> <p>Important Notes 1. Do not use the thermometer to measure temperatures above 250°C (500°F). 2. Do not use the thermometer to measure temperatures below -10°C (-20°F). 3. Do not use the thermometer to measure temperatures of liquids. 4. Do not use the thermometer to measure temperatures of foods that are not evenly cooked. 5. Do not use the thermometer to measure temperatures of foods that are not at room temperature.</p>	<p>ThermoPro TP-12 Remote Food Thermometer User Manual</p> <p>Comprehensive guide for the ThermoPro TP-12 Remote Food Thermometer with Dual Probe, covering setup, operation, features, troubleshooting, and a meat doneness chart.</p>
 <p>ThermoPro Digital Instant Read Thermometer Model No. TP-01</p> <p>Introduction Congratulations on purchasing a ThermoPro TP-01 Digital Instant Read Thermometer. This manual provides instructions on how to use the thermometer and its features. Please read this manual carefully before using the thermometer.</p> <p>Specifications 1. Temperature range: -10°C to 300°C (-20°F to 600°F) 2. Accuracy: ±0.5°C (±1°F) 3. Power source: 2 x AA batteries (not included) 4. Dimensions: 150mm x 50mm x 20mm (5.9" x 2" x 0.8")</p> <p>Relative Features 1. Large LCD display: Shows temperature, timer, and alarm status. 2. Backlit display: Illuminates the display in low light conditions. 3. Alarm function: Alerts you when the food reaches the set temperature. 4. Timer function: Allows you to set a cooking timer. 5. Memory function: Stores the last temperature reading. 6. Auto shut-off: Turns off the display after a period of inactivity.</p> <p>Important Notes 1. Do not use the thermometer to measure temperatures above 300°C (600°F). 2. Do not use the thermometer to measure temperatures below -10°C (-20°F). 3. Do not use the thermometer to measure temperatures of liquids. 4. Do not use the thermometer to measure temperatures of foods that are not evenly cooked. 5. Do not use the thermometer to measure temperatures of foods that are not at room temperature.</p>	<p>ThermoPro Digital Instant Read Thermometer Instruction Manual</p> <p>Comprehensive instruction manual for the ThermoPro Digital Instant Read Thermometer, covering product features, specifications, usage, care, disposal, and warranty information.</p>